

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Currently amended) An enzymatically prepared fat base composition comprising being a mixture of vegetable-derived triglycerides, in which characterized in that:
  - (a) the total palmitic acid residues content is at most 38% of the total fatty acid residues; and
  - (b) at least 60% of the fatty acid residues at the sn-2 position of the glycerol backbone are palmitic acid residues; and
  - (c) the unsaturated fatty acid residues at the sn-1 and sn-3 positions are selected from the group consisting of (i) 6-17% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues, (ii) 40-60% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues, and (iii) 6-17% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues and 40-60% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues.
2. (Previously presented) The fat base composition of claim 1, wherein at least 62% of the total palmitic acid residues are at the sn-2 position of the glycerol backbone.
3. (Previously presented) The fat base composition of claim 1, wherein up to 70% of the total palmitic acid residues are at the sn-2 position of the glycerol backbone.
4. (Previously presented) The fat base composition of claim 1, wherein at least 70% of the fatty acid residues at the sn-1 and sn-3 positions of the glycerol backbone are oleic and other unsaturated fatty acid residues.
5. (canceled)

6. (Canceled)
7. (Previously presented) A substitute human milk fat composition comprising a blend of at least 25% of the fat base composition of claim 1 with up to 75% of at least one vegetable oil.
8. (Previously presented) The substitute human milk fat composition of claim 7, wherein said vegetable oil is any one of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil and rapeseed oil.
9. (Previously presented) An infant formula comprising the substitute human milk fat composition of claim 7.
10. (Previously presented) An infant formula comprising at least one protein component and at least one fat component, wherein said fat component is the substitute human milk fat composition of claim 7, further optionally comprising vitamins, minerals, nucleotides, amino acids and carbohydrates.
11. (Previously presented) A process for the preparation of the fat base composition of claim 1, comprising the steps of:
  - (a) reacting a palmitic acid rich oil with unsaturated fatty acids in the presence of an insoluble catalyst;
  - (b) removing the catalyst;
  - (c) distilling the excess free fatty acids;
  - (d) bleaching the oil; and optionally
  - (e) deodorization of the product of step (d).
12. (Previously presented) The process of claim 11, further comprising a step of fractionation preceding the deodorization step (e).

13. (Previously presented) A process for the preparation of the substitute human milk fat composition of claim 7, comprising admixing said vegetable oil with the fat base composition of claim 1.

14. (Previously presented) The fat base composition of claim 1 for use in the preparation of a substitute human milk fat composition for infant formulae.

15. (Previously presented) The fat composition of claim 7 for use in the preparation of an infant formula.

16. (Canceled)

17. (Canceled)

18. (Previously presented) The process of claim 11, wherein said unsaturated fatty acid is oleic acid.

19. (Previously presented) A substitute milk fat composition according to claim 7 wherein said blend comprises from 25% to 50% of the fat base composition of claim 1 mixed with from 50% to 75% of at least one vegetable oil.

20. (New) An enzymatically prepared fat base composition being a mixture of vegetable-derived triglycerides, in which:

- the total fatty acid residues include one of the total palmitic acid residues content is at most 38% of the total fatty acid residues; and at least 60% of the fatty acid residues at the sn-2 position of the glycerol backbone are palmitic acid residues; and

- the unsaturated fatty acid residues at the sn-1 and sn-3 positions are selected from the group consisting of (i) 6-17% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues, (ii) 40-60% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues, and (iii) 6-17% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues

and 40-60% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues.